

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions and listings of claims in the application:

1-13. (Canceled)

14. (Previously Presented) A stabilized protein preparation, which is protected against loss of activity during pasteurization by the addition of stabilizers which comprise more than 1.5 g/ml of one or more saccharides as a mixture with more than 0.8 mol/l each of two or more amino acids chosen from arginine, lysine, histidine, phenylalanine, tryptophan, tyrosine, aspartic acid and its salts, and glutamic acid and its salts;
wherein one of said amino acids is glutamate; and
wherein the stabilized protein preparation is an aqueous protein solution and contains no antithrombin III.

15. (Original) The stabilized protein preparation as claimed in claim 14, wherein the preparation further comprises glycine, glutamine, or glycine and glutamine together.

16. (Original) The stabilized protein preparation as claimed in claim 14, wherein the preparation further comprises a soluble calcium salt in an amount of at least 0.5 mmol/l.

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17. (Currently Amended) A stabilized protein preparation as claimed in claim 14, comprising 1.75 g/ml sucrose, 1.5 mol/l sodium glutamate, and 1.5 mol/l arginine as stabilizers, ~~wherein the stabilized protein preparation contains no antithrombin III.~~

18. (New) The stabilized protein preparation as claimed in claim 14, wherein the protein is one or more blood clotting factors chosen from FII, FV, FVII and FVIIa, FVIII, FIX, FX, FXII and their combination preparations, the von Willebrand factor (vWF), FVIII/vWF, or one or more proteins chosen from albumins, immunoglobulins, protease inhibitors, α -2-antiplasmin, α -1-antitrypsin, protein C, activated protein C, protein S, protein Z, tissue factor pathway inhibitor (TFPI), fibrinogen, fibronectin and plasminogen.

19. (New) The stabilized protein preparation as claimed in claim 14, wherein the saccharide is a monosaccharide, a disaccharide or an oligosaccharide.

20. (New) The stabilized protein preparation according to claim 14, wherein the preparation further comprises a soluble calcium salt in an amount of at least 1.0 mmol/l.

21. (New) A process for the viral inactivation or viral depletion of the stabilized protein preparation according to claim 14, which comprises subjecting the stabilized protein preparation to a heat treatment at 40 to 95 °C for a period of 5 to 50 hours.

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22. (New) A process for the viral inactivation or viral depletion of the stabilized protein preparation according to claim 14, which comprises subjecting the stabilized protein preparation to viral depletion by means of filtration.

23. (New) A process for the viral inactivation or viral depletion of the stabilized protein preparation according to claim 14, which comprises subjecting the stabilized protein preparation to a viral depletion by means of centrifugation.

24. (New) A process for the viral inactivation or viral depletion of the stabilized protein preparation according to claim 14, which comprises subjecting the stabilized protein preparation to a treatment with detergents or bactericidal or virucidal agents.

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